

TENUTA VILLANOVA RIBOLLA GIALLA COLLIO DOC



Founded in 1499, Tenuta Villanova is the longest-living winery of Friuli Venezia Giulia. The estate covers approximately 200 hectares, reaching from the high of the Isonzo river to the hills of Collio, both considered to be the home of the region's most premium vineyards. In 1932, the property was acquired by Arnaldo Bennati. Today it is run by his wife Giuseppina Grossi and her niece, Francesca.

Respecting the region's tradition while at the same time applying new viticultural elements to preserve the environment, Tenuta Villanova expresses the art of wine a few steps away from Gorizia, a city where the art of lacemaking took place. The labels pay homage to the bobbin lace, a form of art highly appreciated by collectors around the world. The style of the wines emphasizes their birthplace and are a perfect match to a wide range of food pairings.

VITICULTURE

In caring for their vineyards, the family and team follow organic and integrated principles. The vineyards are in two distinct areas: Collio and Isonzo. The slopes of the Gorizia Collio are a succession of gentle reliefs ranging from a minimum height of 35 metres to a maximum of 50 to 60. These are hills chiselled by the hand of man so that the layout of the various vineyards and plots enjoy an ideal microclimate tempered by Alpine winds but also by breezes coming from the nearby Adriatic Sea. Added to these climatic aspects is the geological component: the soil mixture is the Eocene marl composed of mineral-rich calcareous clays. It is its peculiar imprinting that gives the Collio DOC wines the elegance, aromatic richness, and special flavour that make them unique and unmistakable from the first taste.

The alluvial plain of the Isonzo river, composed of sandstone layers such as calcified sands and gravels, gives rise to grapes with natural freshness and minerality that best express the varietal aromas. Tenuta Villanova's flat vineyards are on the Isonzo river plain, whose permeable soil has an important pebbly component of gravel and sandstone.



VINIFICATION

In steel with 4 months aging on the lees and frequent batonnage.



SKU: 899681

Region	Friuli Collio
Classification	DOC
Vintage	2022
Grapes	100% Ribolla Gialla
Soil Composition	Hill-side vineyards with marl-limestone clays
Vineyard Training	Guyot
Density/Yield	60 hl/ ha
Fermentation	Temperature controlled fermentation and aging on lees in stainless steel tanks for four months.
Alcohol	13 %
Residual Sugar	1.0 g/l
PH	3.61
TA	4.46 g/l
Free SO2	40 mg/l
Total SO2:	120 mg/l

TASTING NOTES

Manually harvested from vines grown on the hillside vineyards of Collio, this Ribolla Gialla displays a wonderful complexity. The wine has a light and floral bouquet with notes of fresh stone fruit. On the palate it is refreshing while showing great depth with dry and fragrant flavours.

PAIRING SUGGESTION

Excellent choice with tuna carpaccio, ceviche, sushi, and fried fish. Try it with grilled sardines. Also stands up to roasted poultry, pork, and veal dishes.